

MANSION HOSUE BAY MARLBOROUGH SAUVIGNON BLANC 2019



MANSION HOUSE BAY

Colour / Appearance:

Light straw, with a green hue and bright clarity.

Aroma / Bouquet:

A classic nose with a citrus core and tropical lift, underlined with stone fruits and gentle crushed herbs.

Palate:

A medium-bodied wine, richly textured with lovely fruit purity. The citrus and tropical flavours are carried to long refreshing finish.

Suggested Food Match:

Summer salads, poultry and shellfish, such as Marlborough's famous green shell mussels, as well as lobster and white fish.

Serve: Lightly chilled.

Alcohol:	13.5%
Residual Sugar:	4.5 g/L
Acidity:	6.1 g/L
pH:	3.1

Accolades:

2020 New World Wine Awards: **Silver**

Cellaring:

We recommend drinking our 2019 Sauvignon Blanc while it is young and fresh, but the wine is capable of developing nicely over the next three to five years if carefully cellared.

Climate:

The timing of budburst was similar to previous years. The early part of the season was notable for lower sunshine hours, especially in November. With flowering in early December, the weather was very changeable, leading to some variable crop loads depending on the site. January and February were very hot and dry, withering the surrounding hills and putting pressure on irrigation systems. This also brought forward the harvest by 10-14 days. Warm, dry conditions over harvest meant the grapes could be picked with optimum flavour and without pressure from disease or rain.

Grape growing:

Vines are trained to three or four canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming are used to achieve an open, healthy canopy and clean fruit.

Winemaking:

The fruit was machine harvested in cool evening conditions and pressed immediately with minimal skin contact. After settling, the clear juice was fermented at low temperatures with selected yeast strains to preserve the inherent varietal flavours. The wine was fermented entirely in stainless steel.

